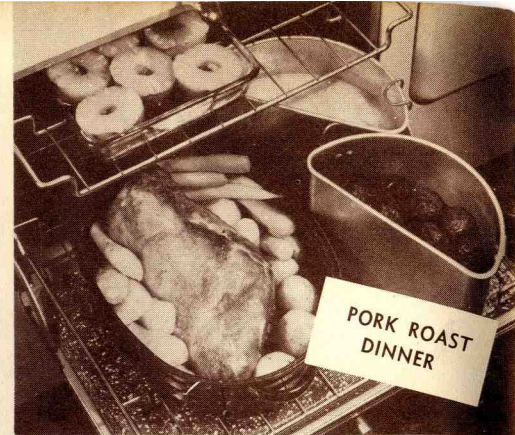
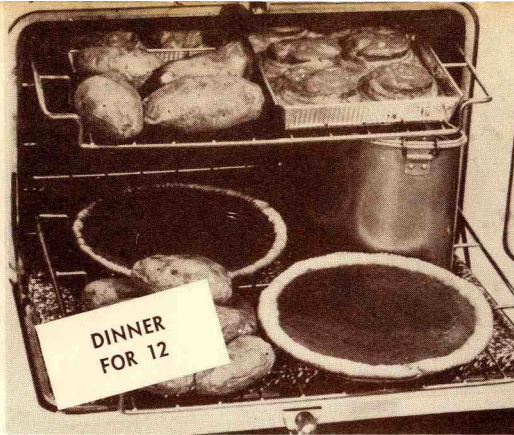
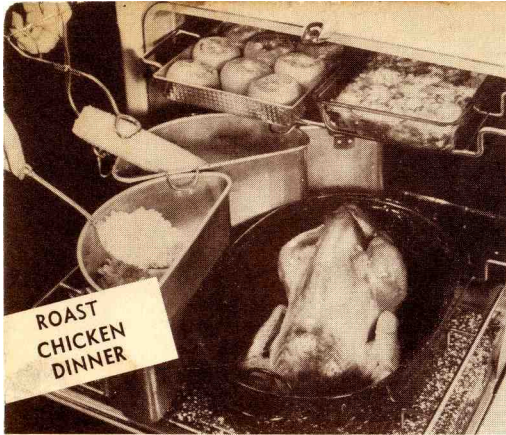


RECIPES

*Chambers* COOKS WITH THE GAS TURNED *off!*  
IN SEVEN DECORATOR COLORS AND ANTIQUE COPPER







# SuperOven

cook complete meals  
with only

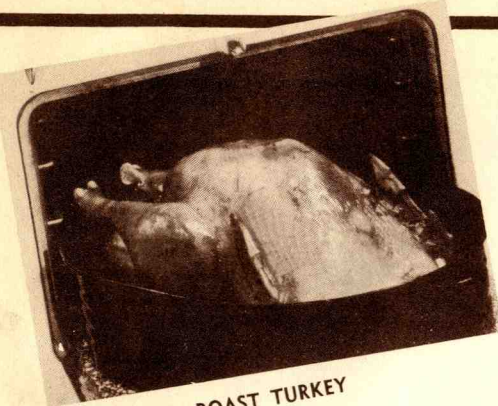
30 minutes of gas



HUGE  
FAMILY-SIZE  
OVEN

ROASTS up to 40 lbs.  
BAKES 120 biscuits  
12 loaves of bread  
8 pies  
6 layers of cake

# Chambers COOKS WITH THE GAS TURNED *off!*®



ROAST TURKEY

A real "holiday" meal for Mother  
"cooked with the gas turned off"

Seafood Cocktail  
\*Roast Turkey with Stuffing  
\*Stuffed Yams "Thermowell" Brussels Sprouts  
\*"Thermowell" Cranberry Sauce  
Relish Tray  
Rolls \*Raisin or \*Pumpkin Pie  
Coffee Nuts Mints

\*Recipe in this folder

## OVEN

### ROAST TURKEY (15-pound size)

Rub outside of cleaned and stuffed turkey with 3 tablespoons cooking oil or shortening; place in roaster breast up; for extra broth add  $\frac{1}{2}$  to 1 cup water; cover; cook in preheated 500° Chambers oven with approximately 40 minutes of gas and 3 hours or as much longer as desired of retained heat. If turkey is not young and tender, burn gas 45 minutes instead of 40. See Chambers time chart for larger or smaller birds.

If using an aluminum roaster and desire a dark brown, leave lid off roaster for first 20 minutes of gas-on time and then add liquid; cover roaster and finish cooking as above.

Or you can leave lid off any kind of roaster for 20 to 30 minutes of gas-on period to start the browning. Then cover breast and drumsticks with wet heels of bread to prevent them from browning more heavily; add more water if necessary for gravy; put on lid; continue burning gas on turkey until required gas-on period is finished; same retained heat as above.

### BASIC TURKEY STUFFING

(for 15-pound bird)

12 cups (3 qts.) stale or toasted bread cubes—white, whole or cracked wheat, or corn bread, or a mixture

|                               |                      |
|-------------------------------|----------------------|
| 1 tablespoon salt             | 1 tablespoon sage or |
| $\frac{1}{2}$ teaspoon pepper | poultry seasoning    |
| 2 cups chopped celery         | 4 eggs               |

|  |  |
|--|--|
| 2 cups chopped onion                         | $1\frac{1}{2}$ cups melted butter or poultry fat |
| $\frac{1}{2}$ cup chopped parsley (optional) | Water only if necessary                          |

Mix different kinds of stale bread cubes for interesting flavor; include crusts but not heels. Mix ingredients well; add  $\frac{1}{2}$  to 1 cup water only if bread is exceptionally dry. Moisture should come from eggs and melted shortening. Stuffing should be just moist enough to barely hold together for a rich, fluffy finished product. Figure 1 cup stuffing for each pound of dressed bird.

Tuck moistened heel of bread over stuffing in back cavity opening; quicker and easier than pinning or sewing opening to keep stuffing from falling out.

### OYSTER STUFFING

Substitute 1 qt. chopped oysters and oyster liquid for eggs and  $\frac{1}{2}$  cup melted shortening in basic recipe. Reduce celery and onion to 1 cup each. Add  $\frac{1}{2}$  cup chopped parsley.

### OVEN FRIED CHICKEN

|   |   |
|---|---|
| Large young chicken, cut into serving-size pieces | Salt and pepper   |
| 1 small can evaporated milk                       | $\frac{1}{3}$ cup melted butter, margarine or drippings |
| Flour   | Paprika   |

Pour milk over chicken and let stand an hour or longer. Drain pieces and flour heavily. Season and arrange in shallow pan. Pour melted butter over tops of pieces, using brush to coat well. Sprinkle with paprika, and bake in Chambers oven preheated



for 10 minutes at 500°. Give chicken 15 minutes of gas and 45 minutes or as much longer as desired "with the gas turned OFF". Or bake at 450° with 20 minutes of gas; same retained heat.

**BAKED HAM** is always a "specialty of the house" with a Chambers Range—no basting, no fussing. Just cook in its wrapper with only 55 minutes of gas for a 15-pounder; 4 hours or over night "with the gas turned OFF".

If slicing is to be done in the kitchen, the ham is ready. For a "picture ham" to be sliced at table, here's a delicious glaze.

**HAM GLAZE**—Mix 1 cup brown sugar, ¼ cup flour, 1 teaspoon dry mustard (or 1 tablespoon prepared), ½ teaspoon ground clove, vinegar or fruit juice to make thick paste (2 to 4 tablespoons). Spread over cooked, skinned ham. Brown in Chambers oven.

#### HOLIDAY CAKE

|                          |                       |
|--------------------------|-----------------------|
| 1 cup sugar              | 1½ pounds chopped     |
| 1 cup sifted flour       | dates                 |
| 1 teaspoon baking powder | 4 cups chopped pecans |
| ½ teaspoon salt          | 4 eggs, well beaten   |
| 1 teaspoon vanilla       |                       |

Sift dry ingredients together. Add dates and nuts and dredge thoroughly. Add eggs and vanilla; mix well. Pour into greased, paper-lined tube pan, and bake in preheated 350° Chambers oven with 30 minutes of gas (until cake rises and begins to brown), and 30 minutes "with the gas turned OFF", or

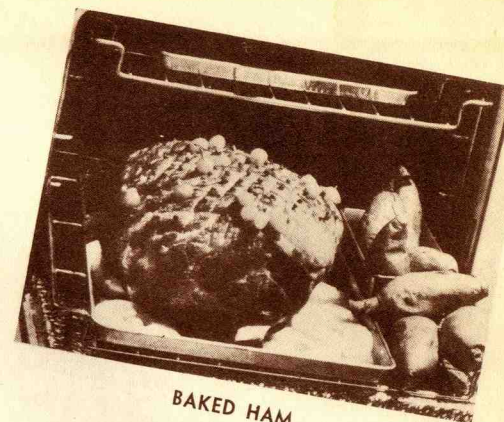
as much longer as desired. Store like fruit cake; keeps indefinitely. Use fruit cake decoration, if desired.

#### BEST EVER CHICKEN

Cut young hen in pieces; wash; drop into large Chambers Thermowell kettle; add 1½ teaspoons salt, ¼ teaspoon black pepper, 5 cups water; clamp on lid. Cook in Thermowell with 20 to 25 minutes of gas; 3 hours or overnight "with the gas turned OFF". Remove chicken; strain broth. When cool remove meat from bones; dice with sharp knife or shears. Grease one large, shallow baking pan, or one ring mold and one casserole; line bottom with dressing; cover with layer of diced chicken; pour on sauce-supreme; top with buttered crumbs. Bake in preheated 500° Chambers oven with 10 minutes of gas, and 20 minutes or longer "with the gas turned OFF". Serve from casserole or unmold on platter and garnish. For small families, bake in casserole and ring mold; use casserole at once, and place ring mold in freezer. (serves 8)

**DRESSING FOR BEST EVER CHICKEN:** 10 slices white bread, cubed; 1 medium onion, grated; 2 cups broth, or enough to moisten bread-onion mixture well.

**SAUCE-SUPREME FOR BEST EVER CHICKEN:** Blend 3 tablespoons flour with ¾ cup top chicken broth. Add 3 well-beaten eggs mixed with 3 cups sweet milk. Cook slowly until smooth mixture coats spoon and is slightly thickened, about 3 minutes after milk is hot through.



BAKED HAM

Only 25 to 30 minutes of gas starts this complete oven dinner with pie in a Chambers Range—need not be removed from oven when done

\*Spicy Beets

\*Twin Meat Loaf

Endive Salad

\*Curried Escalloped Potatoes

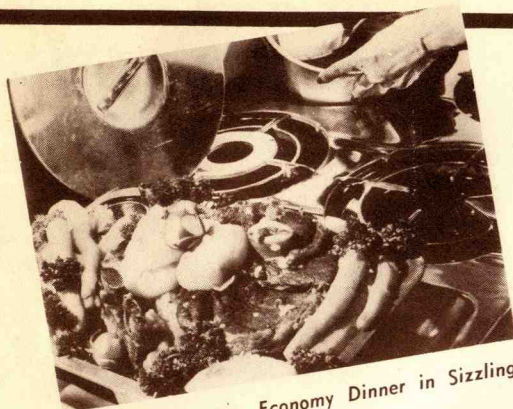
Fruit Pie

Bread and Butter

Beverage

\*Recipe in this folder

# Chambers COOKS WITH THE GAS TURNED *off!*®



Chambers' Famous Economy Dinner in Sizzling Platter

## ECONOMY DINNER

|              |                    |       |
|--------------|--------------------|-------|
| 2½ lbs.      | Meat               | _____ |
| 4/5 lb.      | Carrots            | _____ |
| 2 lbs.       | Potatoes           | _____ |
| 1 lb.        | Onions             | _____ |
| 1 10 oz. can | Tomatoes           | _____ |
| 1/6 lb.      | Margarine          | _____ |
| 12 slices    | Bread              | _____ |
| 1 pkg.       | Jello              | _____ |
|              | Fruit for Jello    | _____ |
|              | Iced Tea or Coffee | _____ |
|              | <b>TOTAL</b>       | _____ |

## STUFFED SWEET POTATOES OR YAMS

- |  |                       |
|--|-----------------------|
| 4 large sweet potatoes                 | ¼ cup chopped pecans  |
| 1 small can crushed pineapple, drained | ½ teaspoon nutmeg     |
| ½ cup brown sugar                      | Salt                  |
| 2 tablespoons butter                   | 8 maraschino cherries |

Cook sweet potatoes with ½ cup water in Chambers Thermowell; 10 minutes of gas; 30 minutes of retained heat. Peel; cut in half lengthwise; scoop out 2 tablespoons pulp from each half to make boat shape. Put halves in baking pan; marinate in the drained pineapple juice to preserve color. Mash the potato pulp and blend with butter, nuts, drained crushed pineapple, brown sugar and nutmeg. Salt potato halves and fill with pineapple mixture; place a maraschino cherry in each center. Bake in preheated 500° Chambers oven with 5 to 10 minutes of gas, and 30 minutes or longer on retained heat. In a preheated 450° Chambers oven, use 10 to 15 minutes of gas, same retained heat. When cooking with a roast, use the shorter gas-on time; remove with the roast. (serves 8)

## TWIN BEEF LOAF

- |                                 |                     |
|---------------------------------|---------------------|
| 2 lbs. ground beef              | ¼ cup minced onion  |
| 1 teaspoon salt                 | ¼ cup minced celery |
| ¼ teaspoon pepper               | 1 cup bread crumbs  |
| ½ teaspoon monosodium glutamate | 1 cup milk          |
| ⅛ teaspoon garlic powder        | 1 egg, beaten       |

- 1 can condensed tomato soup

- 6 slices breakfast bacon

Mix meat thoroughly with seasonings. Add the milk and beaten egg to the bread crumbs and let stand few minutes; blend well. Combine with meat and mix thoroughly. Form into two equal loaves and wrap each with the bacon slices. Place loaves in greased baking pan and spread the condensed tomato soup over the loaves. Put the baking pan in Chambers oven which has been preheated to 450° and cook with 20 minutes of gas on. Retained heat 45 minutes or as much longer as desired.

## CURRIED ESCALLOPED POTATOES

- |  |                             |
|--|-----------------------------|
| 1½ lbs. old potatoes (4 or 5 medium-sized) | 1½ tablespoons flour        |
| 1¼ cups milk                               | Salt and pepper             |
| 1½ tablespoons butter                      | 1 teaspoon curry powder     |
|  | 1 small onion, chopped fine |

Slice peeled potatoes very thin into well buttered baking dish. Make white sauce of butter, flour and milk, and cook till thick; add salt, pepper, curry powder and onion, and blend together. Pour over potatoes. Bake in preheated 425° Chambers oven with 20 minutes of gas and 45 minutes or longer of retained heat. In a preheated 500° Chambers oven use only 10 minutes of gas; same retained heat. Increase cooking time for newer potatoes that are not mealy; about 3 to 5 extra minutes of gas and at least 1 hour of retained heat. (serves 4 to 6)



#### MEAT PATTIES OR MEAT LOAF

|                                 |                          |
|---------------------------------|--------------------------|
| 1 egg, beaten                   | crumbs, firmly           |
| 1/3 cup milk                    | packed                   |
| 1 1/2 teaspoon salt             | 1 medium onion,          |
| 1/4 teaspoon pepper             | minced                   |
| 1 teaspoon monosodium glutamate | 1 1/2 pounds ground beef |

1 1/2 cups soft bread

Mix egg and milk; add seasonings and bread crumbs; allow crumbs to soften 5 minutes. Add onion and ground beef and mix well. Shape into patties and wrap each with slice of bacon. Secure with toothpick. Bake in oven that has been preheated 10 minutes at 500° with 10 to 15 minutes of gas and 45 minutes or longer on retained heat.

**FOR MEAT LOAF:** Shape into loaf. Bake with 15 to 20 minutes of gas; retained heat as above.

#### BAKED POTATOES WITH CHEESE-ONION SAUCE

Bake 6 large potatoes "with the gas turned OFF" in a Chambers Range; slash tops and fluff up insides; turn back flaps and fill with the following Cheese-Onion Sauce.

Prepare medium white sauce (1/4 cup butter, 1/4 cup flour, 2 cups milk). Add 1 to 1 1/2 cups grated nippy cheese, 1 teaspoon salt, 1/2 teaspoon Worcestershire sauce, few drops Tabasco. Chop 12 to 18 small green onions, including tops; save 3 tablespoons chopped green tops for garnish; fold onions into sauce, and serve hot on baked potatoes, with extra sauce on the side. For extra flavor, ladle juice from steak or roast over each potato before adding sauce.

#### CREOLE MEAT PIE

|                      |                  |
|----------------------|------------------|
| 1 1/4 lbs. lean pork | 1 tablespoon fat |
| shoulder, cut into   | 1/2 cup chopped  |
| 1/2-inch cubes       | onion            |
| Salt and pepper      | Marjoram, thyme  |
| 1/4 cup flour        | 1 cup hot water  |
|                      | Rich pie dough   |

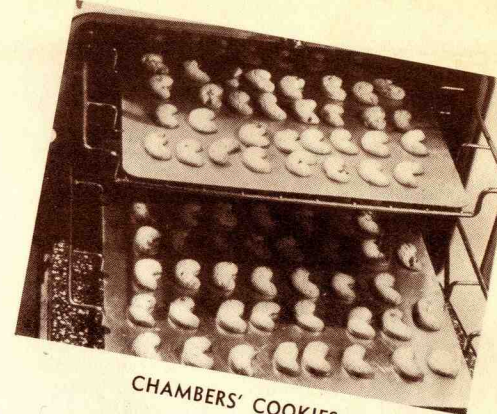
Season pork cubes well with salt and pepper, and dredge in flour until 1/4 cup is all used. Brown slowly in 1 tablespoon hot fat; add onion, 1/4 teaspoon marjoram, 1/4 teaspoon thyme, 1 cup hot water. Blend well and cook until gravy begins to thicken. Pour into baking dish or large glass pie pan; cover with pie dough slashed to let steam escape. Bake in preheated 450° Chambers oven with 15 to 20 minutes of gas (until crust begins to brown lightly); then turn OFF the gas and cook on retained heat 45 minutes or as much longer as desired. (serves 6)

#### APRICOT CRISP

Blend following ingredients into small crumbles:

|                          |                       |
|--------------------------|-----------------------|
| 1 cup sifted flour       | 1 egg, lightly beaten |
| 1 teaspoon baking powder | 1 cup sugar           |
|                          | 1/4 teaspoon salt     |

Place fruit from No. 2 1/2 can apricot halves, hollow side up, in shallow baking pan. Fill hollows level with juice; sprinkle with 1/4 cup sugar. Spread crumbles evenly over fruit. Pour 1/3 cup melted butter or margarine over all. Bake in well preheated 500° Chambers oven with 5 minutes of gas and 30 minutes or longer "with the gas turned OFF". In a 450° Chambers oven, use 8 to 10 minutes of gas; same retained heat.



CHAMBERS' COOKIES

This delightfully different oven meal "cooks while the cook's away"

\*Creole Meat Pie

\*Savory Green String Beans

Baked Yams

Carrot, Celery and Pickle Strips

Bread and Butter

Beverage

\*Recipe in this folder

# Chambers COOKS WITH THE GAS TURNED OFF!®

## RAISIN PIE

2 cups seeded raisins  
1½ cups boiling water  
½ cup sugar  
2 tablespoons cornstarch  
½ teaspoon salt  
1 tablespoon grated orange rind

3 tablespoons orange juice  
2 tablespoons lemon juice  
1 tablespoon grated lemon rind  
½ cup chopped walnuts or pecans  
2-crust pie dough

Cook raisins in boiling water 5 minutes; mix sugar, cornstarch, salt and add to raisins; cook about 3 minutes till thick; add juices, rind and nuts. Pour into pastry-lined pie pan; add top crust. Bake in preheated 450° Chambers oven with about 20 minutes of gas and 45 minutes or longer "with the gas turned OFF". Need not be removed when done.

## PUMPKIN PIE

1½ cups cooked or canned pumpkin  
¾ cup brown sugar  
½ cup milk  
¼ cup cream

2 eggs, beaten  
½ teaspoon cinnamon  
½ teaspoon nutmeg  
¼ teaspoon salt  
1-crust pie dough

Mix filling ingredients till smooth; pour into uncooked pie shell. Bake in well preheated 450° Chambers oven with about 20 minutes of gas (until filling "sets" and crust begins to brown lightly), and 45 minutes or as much longer as desired of retained heat.

## PORK SPECIALS

Season 4 to 6 ¾-inch-thick pork chops; place in an uncovered baking pan. Lay a thick ring of green pepper on the center of each chop; put 1 small unpeeled tomato in each pepper ring; sprinkle salt, pepper, sugar

and onion juice or grated onion over each tomato. Bake in preheated 500° Chambers oven with 10 to 15 minutes of gas, and 45 minutes or as much longer as desired "with the gas turned OFF". If baking at 450°, burn gas 15 to 20 minutes; same retained heat.

## STANDARD PLAIN CAKE

½ cup shortening  
1 cup sugar  
2 eggs  
¾ cup milk  
2 cups sifted flour  
3 teaspoons baking powder  
½ teaspoon salt  
1 teaspoon vanilla  
¼ teaspoon each of orange, lemon and almond flavoring

Cream shortening; blend in sugar; add eggs one at a time, beating well after each addition. Then add sifted dry ingredients alternately with milk; add flavorings. Bake in 2 greased and floured 8-inch cake pans, in preheated 375° Chambers oven 25 to 30 minutes. Last 10 minutes or so can be finished on retained heat, if desired.

JEFFY FROSTING is made by beating 2 egg whites with 1 cup dark or light corn syrup, until mixture is fluffy and very stiff.

## SPICY BEET SAUCE

2 teaspoons butter  
2 teaspoons flour  
¼ cup water

1 small onion, chopped  
¼ teaspoon allspice  
1 teaspoon vinegar

Melt butter, add flour and let brown; gradually add water, stirring till smooth and thick; add onion and allspice, and continue simmering till blended; add 1 lb. sliced, cooked beets, vinegar last; serve very hot. You may like additional salt and pepper, and 1 teaspoon sugar added.

## OVEN-COOKED BEETS

Easy in a Chambers Range. Simply steam 1 lb. whole fresh beets in 1 cup hot water in a tightly covered kettle, with 15 to 20 minutes of gas in preheated 500° or 450° Chambers oven; "cook with the gas turned OFF" 1 hour or as much longer as desired. Include in a complete oven meal for ease and economy.

Or cook them in the Chambers Thermo-well with 15 minutes of gas; 1 hour or longer of retained heat.

## FISH FILLETS IN TOMATO SAUCE

For 4 servings, thaw 1 lb. frozen fish fillets enough to separate pieces. In well-greased baking pan, arrange in layers with 3 tablespoons margarine, ½ cup each of chopped onion and celery, 1 crushed bay leaf, salt and pepper; cover with 1½ cups tomato puree. Bake in preheated 500° Chambers oven with 10 minutes of gas; 30 minutes or longer of retained heat.

## GOURMET BAKED FISH

3 to 4 lb. whole fish  
Salt and pepper  
2 carrots, sliced  
1 onion, sliced  
2 stalks celery, diced

1 green pepper, cut in rings  
1½ cups tart French dressing

Clean and wipe fish; rub inside and out with salt and pepper; fill cavity with half the vegetables. Place remainder under fish in greased baking pan; pour French dressing over fish. Bake in preheated 500° Chambers oven with 20 minutes of gas; "cook with the gas turned OFF" 1 hour or longer as desired.



#### SWEDISH PUDDING

|  |                                       |
|--|---------------------------------------|
| 1 cup sugar                                | 1 cup flour                           |
| 1 teaspoon butter                          | 1 teaspoon soda                       |
| 1 egg                                      | $\frac{1}{4}$ teaspoon salt           |
| 1 cup drained, pitted<br>red sour cherries | $\frac{1}{2}$ cup broken<br>nut meats |

Blend butter into sugar; beat in egg; add cherries. Sift flour, soda, salt together; blend into cherry mixture; add nuts. Bake in well preheated 450° Chambers oven with 8 to 10 minutes of gas; 30 minutes or as much longer as desired of retained heat. Or in a 500° Chambers oven with a roast, use only 3 to 5 minutes of gas; remove with roast. Serve with whipped cream or Cherry Pudding Sauce or both. (serves 8)

#### CHERRY PUDDING SAUCE

Mix 1 tablespoon flour and pinch of salt into  $\frac{1}{2}$  cup sugar; slowly stir in 1 cup cherry juice; add butter; cook till thickened, stirring to keep smooth; add 1 tablespoon lemon juice; serve warm.

#### BUTTERSCOTCH ICE BOX COOKIES

|                              |  |
|------------------------------|--|
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ teaspoon cream<br>of tartar  |
| 1 cup brown sugar            |  |
| 1 egg beaten                 | $\frac{1}{2}$ teaspoon soda                |
| 1 teaspoon vanilla           | $\frac{1}{2}$ cup finely<br>chopped pecans |
| 2 cups flour                 | 1 teaspoon salt                            |

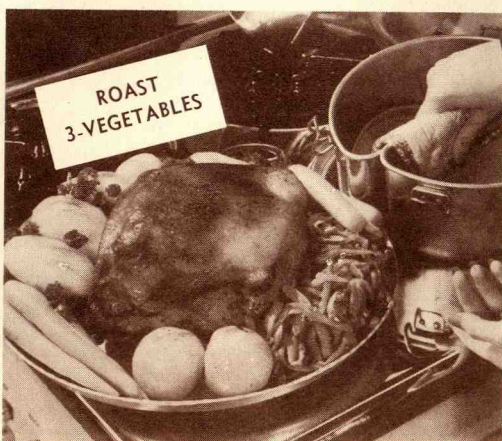
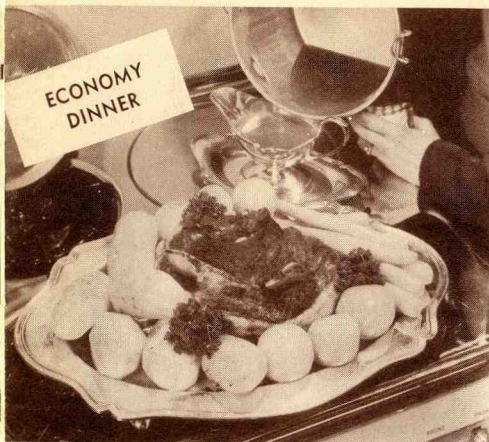
Cream shortening and sugar; add egg and vanilla and then sifted dry ingredients. Blend well and add nuts. Form into rolls and wrap in waxed paper. Chill for several hours in refrigerator. Slice and place on cookie sheet. Bake in oven that has been preheated 10 minutes at 400°.

## Thermowell® Cooking



The gas burns for only 20 or 30 minutes—and is then turned OFF completely. Now she is free to leave, as her Chambers Range finishes the cooking on retained heat. Nothing can burn or scorch, and a delicious, hot dinner is ready to serve at her convenience—at 5, 6, or 7 o'clock.





## THERMOWELL

### BEEF TONGUE PIQUANT

1 fresh beef tongue (4 to 5 lbs.)  
1 onion, sliced  
1 stalk celery, diced  
1 carrot, diced  
4 peppercorns  
1 tablespoon salt  
Boiling water

Rinse tongue under cold running water; place in large Thermowell kettle with remaining ingredients, boiling water to cover. In the Thermowell, cook with the gas on for 20 to 25 minutes, depending on size of tongue; gas OFF for 2 to 3 hours or longer. Leave tongue in stock till cool enough to handle. Prepare Sauce Piquant as follows—the perfect complement to delicate flavor of meat.

### SAUCE PIQUANT

3 tablespoons butter or margarine  
3 tablespoons flour  
1½ cups tongue stock  
1 teaspoon each, Worcestershire sauce, prepared mustard, prepared horseradish  
3 tablespoons sweet pickle relish

Melt butter; blend in flour; blend in stock, a little at a time, and cook until mixture thickens. Add all seasonings; taste; add salt if necessary. Peel off skin from tongue; serve on heated platter at once, accompanied by Sauce Piquant.

### SPICE CAKE

Make 2 egg spice cake, or use one box of gingerbread mix, according to directions on package. Line the shallow insert pan of the large Thermowell kettle with waxed paper; pour in the spice cake batter; sprinkle ½ cup chopped pecans over top if de-



sired. Place pan of cake batter over Savory Beef or some other Thermowell one-kettle meal in large kettle; cover; cook in the Thermowell with 15 minutes of gas and 1½ hours or longer "with the gas turned OFF".

#### THRIFTY GINGER CAKE

|                    |                   |
|--------------------|-------------------|
| 3 tablespoons mar- | powder            |
| garine             | 1 teaspoon cinna- |
| ½ cup sugar        | mon               |
| 1 egg              | ¼ teaspoon ground |
| ½ cup molasses     | clove             |
| 1¾ cups flour      | ¼ teaspoon ginger |
| ½ teaspoon soda    | ½ cup hot water   |
| 1 teaspoon baking  | ½ teaspoon salt   |

Cream margarine, sugar, egg and molasses together. Add sifted-together dry ingredients; beat; add hot water; beat. Pour into greased, paper-lined shallow insert of Chambers double boiler. Steam in Thermowell with 15 minutes of gas and 1 hour or longer of retained heat—over hot water or a Thermowell one-kettle meal.

#### STEAMED UPSIDE DOWN CAKE

Prepare Thrifty Ginger Cake batter. In bottom of shallow insert pan of Thermowell double boiler, melt 1 tablespoon margarine; pour in ½ cup dark corn syrup; arrange 4 to 6 slices pineapple, maraschino cherries, ½ cup nuts in pan. Pour on batter and steam as for Thrifty Ginger Cake.

#### "THERMOBAKER" CORN BREAD

|                  |                    |
|------------------|--------------------|
| 1 egg, beaten    | 3 teaspoons baking |
| ¾ cup sweet milk | powder             |
| ¾ cup flour      | 1 tablespoon sugar |
| ¾ cup corn meal  | 3 tablespoons      |
| ½ teaspoon salt  | melted shortening  |

Blend egg and milk; add sifted dry ingredients; mix well and add melted shortening. Pour into well greased, 8-inch cake pan. Place on Thermobaker and bake in Thermowell, preheated 5 to 10 minutes. Burn gas 15 to 20 minutes, until bread has begun to brown lightly; turn gas OFF and cook 10 minutes on retained heat.

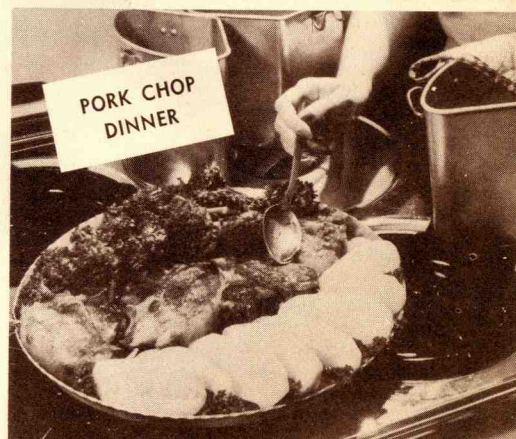
#### ORANGE MARMALADE BISCUITS

|                      |                   |
|----------------------|-------------------|
| 2 cups flour         | ening             |
| 4 teaspoons baking   | ½ cup orange mar- |
| powder               | malade            |
| ¼ teaspoon salt      | ½ cup milk        |
| 2 tablespoons short- | 1 egg             |

Sift dry ingredients; add shortening and blend in well with fingers or fork. Mix egg, milk and marmalade; add to dry mixture; blend; turn out on floured board; pat and roll to ½-inch thickness; cut into small biscuits and place on greased pan. Bake in preheated 450° Chambers oven about 12 minutes. Or bake in Chambers Thermo-Oven; preheat 5 minutes; gas on about 10 minutes till biscuits begin to brown; 10 minutes with gas OFF.

#### JAMBALAYA (for left-overs)

|                    |                    |
|--------------------|--------------------|
| 1½ cups cooked     | ½ green pepper,    |
| meat, diced (beef, | diced              |
| veal, lamb, pork,  | ½ cup chopped cel- |
| chicken, ham)      | ery                |
| 1 cup cooked rice  | 1 teaspoon salt    |
|                    | (about)            |
| 1½ cups cooked or  | ¼ teaspoon pepper  |
| canned tomatoes    | Dash of Tabasco    |
| with juice         | ½ bay leaf, crum-  |
| 1 large onion,     | bled               |
| chopped            | Buttered crumbs    |





# Chambers COOKS WITH THE GAS TURNED *off!*®

## OLD-FASHIONED CHICKEN STEW—WITH DUMPLINGS

Plenty for Eight Persons

3½ lbs.  
½ lb.  
1 cup  
1 lb.  
1 lb. 4 oz.  
8 slices  
8 cups

Chicken (stewing) \_\_\_\_\_  
Flour \_\_\_\_\_  
Milk \_\_\_\_\_  
Carrots \_\_\_\_\_  
Green Peas \_\_\_\_\_  
Bread \_\_\_\_\_  
Apple Snow \_\_\_\_\_  
Seasonings \_\_\_\_\_  
Iced tea or coffee \_\_\_\_\_

TOTAL

Only a few minutes of gas start this flavorful economical dinner—in the exclusive Chambers Thermowell

\*Savory Beef  
with Vegetables

Cottage Cheese

Tossed Salad

Bread and Butter

\*\*"Thermowell" Spice Cake

Beverage

\*Recipe in this folder

Mix all ingredients except crumbs together in a pan over lighted top burner; when hot, turn into greased casserole, and top with buttered crumbs. Bake in the Thermobaker (makes an extra oven of the Thermowell) with 15 minutes of gas; 1 hour or as much longer as desired "with the gas turned OFF".

## OLD-FASHIONED CHICKEN STEW

Cut a stewing chicken in pieces; cook with 1 cup water in large kettle in the Thermowell, with 15 to 25 minutes of gas, and 1½ to 5 hours of retained heat—depending on age of chicken. When chicken is tender open up kettle and add salt and pepper; add following dumplings.

## DUMPLINGS

2 cups sifted flour 2 tablespoons short-  
4 teaspoons baking ening  
powder 1 cup milk  
½ teaspoon salt

Sift dry ingredients together; cut in shortening; add milk gradually, mixing lightly to soft dough. Drop by spoonfuls onto Chicken Stew. Cover the kettle and return to Thermowell. Cook with 10 minutes gas-on, and 5 minutes of retained heat. Serve chicken on hot platter surrounded by dumplings, with thickened gravy poured over all.

SQUASH from the Thermowell is delicious, and glamorous too when filled with green peas. Cut acorns in half, and yellow summer varieties in thick slices, for this serving trick. Remember to use sugar, as well as salt, pepper and butter to season.

## SAVORY BEEF WITH VEGETABLES

2½ lbs. beef powder  
(brisket, neck, 1 bay leaf  
chuck) cut in 1½ 4 small onions  
inch cubes 4 small potatoes  
1½ teaspoons pap- 4 carrots, halved  
rika 1 cup cooked toma-  
¼ teaspoon pepper toes  
⅛ teaspoon garlic 2 teaspoons salt  
Sprinkle seasonings over meat; rub in well. Heat the large Thermowell kettle down in the Thermowell, lid off the kettle. Add the seasoned meat and brown well. When meat is browned remove kettle from the Thermowell, and add all the vegetables; stir well. Here's where you can add a pan of spice cake to cook on top the meat. Cover kettle; return to Thermowell and cook with gas on for 15 minutes, retained heat 1½ hours or as much longer as desired.

## QUICK LEMON-MUSTARD SAUCE—for fish or green vegetables

½ cup commercial pared mustard  
mayonnaise or 2 tablespoons lemon  
similar salad juice (or lemon  
dressing juice and vinegar)  
2 teaspoons pre- 1 teaspoon paprika  
Mix ingredients thoroughly, and serve hot or cold with seafood or green vegetables—hot or chilled. Use sauce to baste broiled fish. Mix some of it lightly with hot, drained, chopped spinach from the Thermowell; about ½ recipe to 1 package of frozen chopped spinach. Serve hot over



broccoli, or with asparagus or green string beans.

#### GREEN PEAS WITH MUSHROOM SAUCE

|  |                      |
|--|----------------------|
| 1 package frozen green peas              | room soup            |
| 1 teaspoon sugar                         | 2 tablespoons butter |
| 1/2 can condensed cream of mushroom soup | Salt and pepper      |

Do not thaw peas. Place with other ingredients in Chambers Thermowell kettle, and cook in Thermowell with 10 minutes of gas and 20 to 30 minutes of retained heat. For best color remove approximately when done. Mix kettle contents together, and serve.

#### FLUFFY RICE

To 1 cup rice in Thermowell kettle, add 2 cups cool water and 1 teaspoon salt. Burn gas in Thermowell 10 minutes; 20 minutes to all day of retained heat. If rice is cooked in upper pan of Thermowell double boiler, over hot water or hot food, give it 15 minutes of gas instead of 10, and 45 minutes or longer of retained heat.

For 2 cups rice, use only 3 to 3 1/2 cups water, same timing as above. If rice has been washed, reduce the amount of water slightly.

Grease the rice kettle liberally with vegetable shortening before putting in the rice and water, for smooth removal of cooked rice.

ROSY RICE can be made by adding 1 teaspoon sweet paprika for each cup cool water before cooking.

YELLOW RICE needs 1/4 teaspoon saffron to 2 cups water.

#### SAVORY GREEN STRING BEANS

To each pound of tender, fresh green string beans (or package of frozen), add 1 garlic clove, dash of Tabasco sauce or cayenne, salt and pepper, 1 teaspoon sugar, 3 tablespoons butter or drippings, 1/2 cup water. Cook, tightly covered, in preheated 500° Chambers oven or in Chambers Thermowell (No preheat) with 10 to 20 minutes of gas for 1 to 2 lbs. beans; 45 minutes or as much longer as desired "with the gas turned OFF". Remove garlic clove before serving.

In preheated 450° Chambers oven use 15 to 25 minutes of gas; same retained heat. Frozen beans oven-cooked need no water.

#### DELICIOUS "THERMOWELL" CRANBERRY SAUCE

|                                   |                  |
|-----------------------------------|------------------|
| 1 lb. fresh cranberries           | peeled           |
| 1 cup water                       | 1 cup water      |
| 1 large tart apple, diced but not | 2 1/2 cups sugar |
|                                   | Pinch of salt    |

Wash cranberries; remove overripe fruit. Cook cranberries, apple and water together in Thermowell with 10 minutes of gas and 15 minutes of retained heat. Remove approximately when done for best flavor. Add sugar at once and beat mixture, mashing berries. Pour into bowl or mold and chill; should thicken nicely.

From the Chambers Thermowell—a tasty, economical meal—started at the cook's convenience

|                              |                      |                 |
|------------------------------|----------------------|-----------------|
| *Rosy Rice                   | *Beef Tongue Piquant | Vegetable Salad |
| Whole Wheat Bread and Butter |                      | *Cookies        |
| Fruit Sundae                 | Beverage             |                 |

\*Recipe in this folder

A last-minute meal from the Chambers In-A-Top Broiler and Thermowell

|                               |                 |
|-------------------------------|-----------------|
| Broiled Sausage               |                 |
| *Green Peas in Mushroom Sauce | Squash          |
| Potatoes                      | Pineapple Salad |
| Bread and Butter              |                 |
| Cheese and Crackers           | Beverage        |

\*Recipe in this folder



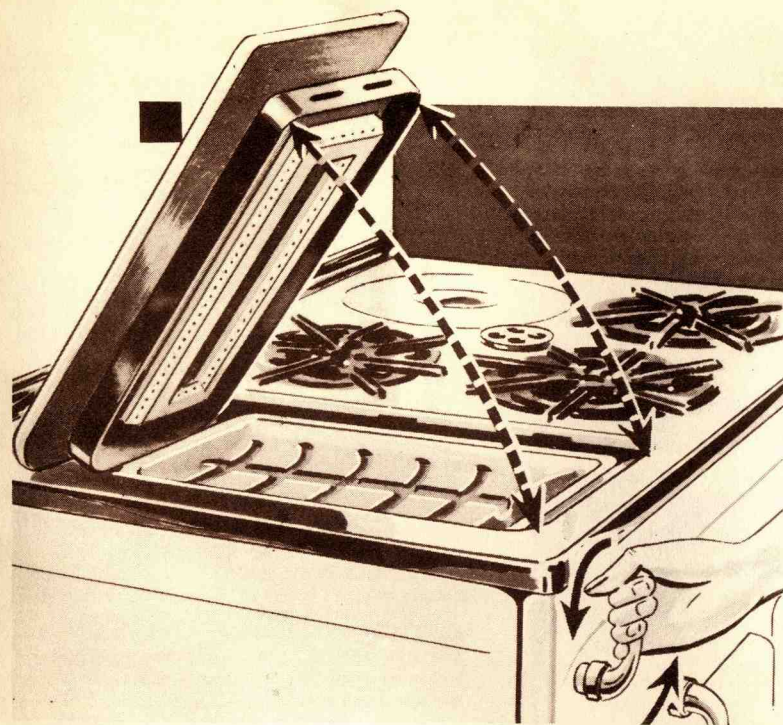
# IN-A-TOP Broiler and Griddle



The popularity of broiled foods is increasing,  
especially in thousands of homes where  
Chambers In-A-Top Broilers  
make broiling a real pleasure.

COOKS WHILE THE COOK'S AWAY . . . .<sup>®</sup>





Griddle swings up free and easy with a simple turn of insulated control handle. Broiler Platter locked and in full view at stove top level when in "UP" position.

Sizzling Platter raises and lowers like an elevator by turning insulated handle. Platter adjustable to a hundred positions in relation to the burner. No hot racks to shift . . . no burned fingers.

Burner built especially for broiling with ports directing flame down on meat for fast searing. Seals in natural juices. Stainless steel deflector plate confines heat in broiling zone, reducing gas consumption 33 1/3 %. Makes faster broiling.





## GRIDDLE & BROILER

### SOUR MILK GRIDDLE CAKES

|                                 |                                 |
|---------------------------------|---------------------------------|
| 2 cups sifted all-purpose flour | 2 cups sour milk                |
| 1 teaspoon salt                 | 2 eggs, beaten                  |
| 1 teaspoon soda                 | $\frac{1}{4}$ teaspoon vanilla  |
| 2 teaspoons baking powder       | 4 tablespoons melted shortening |
|                                 | 2 tablespoons sugar             |

Mix the sifted dry ingredients. Blend the eggs and milk and stir into the dry ingredients; then add the melted shortening. Beat until smooth. Preheat Chambers Griddle until drop of water dances on it (about 4 minutes full flame). Grease lightly with unsalted vegetable shortening, bake griddle cakes on one side until full of bubbles, turn and bake on the other side. Serve immediately. Store any batter you may have left in your refrigerator.

For tantalizing griddle cakes, add 1 teaspoon maple syrup or vanilla to batter.

### BATTER-FRIED APPLE RINGS

Core unpeeled cooking apples, and slice crosswise into  $\frac{1}{8}$ -inch-thick rings. Dip into leftover pancake or waffle batter, thinned with milk if necessary. Saute in shallow fat on the Chambers In-A-Top Griddle. Serve with syrup, jelly or powdered sugar, as a breakfast or luncheon main dish, or dinner accompaniment.



#### BROILER BARBECUED CHICKEN

3 to 3½ lb. frying chicken, cut for frying  
1 teaspoon salt  
½ teaspoon mono-sodium glutamate (optional)  
½ cup melted butter or margarine  
¼ cup lemon juice  
½ teaspoon tomato paste  
2 tablespoons Worcestershire sauce  
Garlic powder (optional)

Sprinkle pieces of chicken with seasonings; let stand a few minutes. Mix remaining ingredients for sauce; dip chicken in sauce; or brush it over pieces with pastry brush. Place chicken on preheated Sizzling Platter in Chambers In-A-Top Broiler. Lower platter from flame so pieces will not brown too fast (slow cooking is secret of success). Allow about 35 to 45 minutes for cooking, turning pieces and basting with remaining sauce.

#### CHEESE CRUSTED FRENCH BREAD FROM THE BROILER

Split loaf of French bread lengthwise. Sprinkle with grated American cheese and cover generously with pulverized cooked bacon and finely cut green onions, tops and all, and a few diced pimientos. Toast slowly on Sizzling Platter. Serve hot.

#### BROILED ICING

Dark:

Mix 9 tablespoons brown sugar, 4 teaspoons cream, 5 tablespoons margarine or butter, ½ cup chopped nuts and spread over cooled cake. Place pan with cake on the Sizzling Platter. Adjust 2 to 3 inches from flame, and broil until lightly brown, about 4 minutes. Do not let it get too brown. "Bubbly stage"—Delicious! (When cool, perfect consistency). This covers one 8" round cake.

White:

Mix 3 tablespoons butter or margarine, 5 tablespoons granulated sugar, 2 tablespoons cream, ½ cup cocoanut in bowl and stir until smooth. Spread mixture over 8" cake, then toast under open flame in the In-A-Top Broiler until lightly brown. Usually takes 4 minutes.

#### CABBAGE PANCAKES

Cook about 3 cups finely chopped green cabbage with salt and 2 or 3 tablespoons water in the Chambers Thermowell until just done (about 8 to 10 minutes). Drain and mix with pancake batter made from biscuit mix, in the proportion of 2 cups drained, chopped, cooked cabbage to batter made from 1 cup mix. Drop by spoonfuls on well-greased, preheated Chambers In-A-Top Griddle, and fry like griddle cakes.

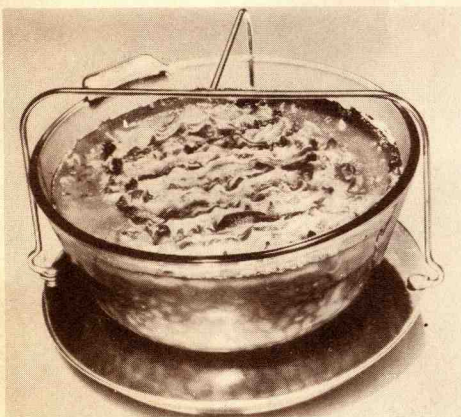


COOKS WHILE THE COOK'S AWAY . . . . ®



# Thermowell<sup>®</sup> + Thermobaker<sup>®</sup> = "ThermoOven".

Most sensational built-in baking feature on Modern Domestic Ranges.



BAKED BEANS

## Chambers has 2 ovens

with the patented Thermobaker<sup>®</sup>  
making a second Oven  
in the top of the range . . .  
no extra floor space, no extra cost.

**LOOK to CHAMBERS  
for Big Cooking Capacity.**



**The Most Cooking in the Least Space at the Lowest Cost—that's CHAMBERS**

### EASY FRIED CHICKEN

Melt  $\frac{1}{2}$  cup butter and shortening in bottom of deep casserole in ThermoOven. Season cut-up frying chicken with salt and pepper; dip in milk and dredge in flour. Drop into hot fat in ThermoOven; turn chicken just once; cook in ThermoOven with 10 minutes of gas per pound of chicken; gas off 1 to 2 hours or as much longer as desired.



### OLD-FASHIONED BAKED BEANS

Boil 2 cups dry beans in 6 cups water, with only 30 minutes of gas in the Chambers Thermowell; leave on retained heat overnight. Transfer beans to a casserole and season with salt pork, mustard, brown sugar or molasses, chopped onion, salt and pepper, and catsup if you wish. The true New Englander considers tomato seasoning in beans rank heresy. Cook in ThermoOven with 15 minutes of gas and 1 hour or longer as desired "with the gas turned off." Or doctor up canned beans to cook in the ThermoOven.

### ROAST BEEF WITH TRIMMIN'S

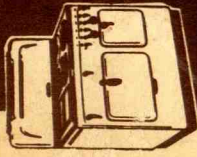
Season 3-lb. rolled beef roast and cook in open pan in ThermoOven preheated 5 minutes, with 10 minutes of gas and 30 minutes of retained heat per pound of meat (less gas for rare meat), or as much longer as desired. For a rich, heavy brown, turn meat once or twice in a little melted suet in the bottom of the roasting pan. Add vegetables 15 to 20 minutes before turning off gas.



### PLENTY OF BISCUITS WHEN YOU WANT THEM

Either use your own biscuit recipe (2 cups flour) or packaged mix. Preheat ThermoOven 5 minutes and bake 18 to 20 biscuits in 8-inch round pan with 10 to 12 minutes of gas (until biscuits have risen and begun to brown lightly); gas off for 5 minutes.





# Chambers®

**Cuts High Cost of Living**

## TANGIBLE SAVINGS POSSIBLE TO ALL CHAMBERS RANGE USERS

|  | Per Month               |
|--|-------------------------|
| 1. Shrinkage of meats—10-15% savings<br>2 lbs. or more @ 50c per lb. ....      | <b>\$ 4.00</b>          |
| 2. Lower priced cuts of meat—save 20c<br>per lb. on 15 lbs. per week.....      | <b>12.00</b>            |
| 3. "Cooks with the gas turned OFF" save<br>1/3 to 1/2 of \$3.00 gas bill. .... | <b>1.00</b>             |
| 4. Time and labor—\$1.00 per hour<br>2 to 3 hours daily.....                   | <b>You<br/>Estimate</b> |

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**\$17.00**

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Meat, Food, and Gas Savings.....  
(\$204.00 per yr.)

Plus Time and Labor (You estimate).....

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TOTAL MONTHLY SAVINGS.....

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